

**MODEL: IRT-UC27PMT / IRT-UC36PMT
 IRT-UC48PMT / IRT-UC60PMT / IRT-UC72PMT SANDWICH / SALAD PREP TABLES**



IRT-UC27PMT



IRT-UC48PMT



IRT-UC72PMT

GENERAL FEATURES

- ✓ **Higher energy efficiency.** R290 refrigerant with electric fans and evaporative tray without electric resistances.
- ✓ **Sanitation.** The interior cabinet is built for easy cleaning. Quick ability to take off shelves and slides for interior cleaning.
- ✓ **Doors.** Self-closing door system with permanent pressure. Stay open feature included when door remain open after 95 degrees. All doors include triple chamber door gaskets, easy to remove and shap in.
- ✓ **Control System.** Greater ability for the adjustment of temperature range as per the end user's requirements.
- ✓ **100% Tested.** All condensing units undergo rigorous testing in helium chambers for refrigerant leak detection and a final equipment test in a state-of-the-art test room.
- ✓ **Certified.** Audited and Certified by INTERTEK for compliance with UL 471 and NSF 7.



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STANDARD FEATURES

➤ **Exterior**

- AISI 304 Stainless Steel Top.
- Completely injected compact structure.

➤ **Interior**

- AISI 430 Stainless Steel.
- Wide rounded corners to aid cleaning.
- Internal drain.

➤ **Door**

- Polyurethane insulated door.
- Self-closing door with stay open feature.
- Stainless Steel heavy-duty hinges.
- Triple chamber snap in door gaskets for easy removal and cleaning.
- Field reversible door.
- Full-height door opening: 23-1/4" x 21-7/8" (590x 555 mm).

➤ **Insulation**

- CFC- Free polyurethane insulation, entire cabinet structure is foamed-in using a high-density polyurethane insulation.
- Low GWP & Zero ODP effect.

➤ **Casters**

- 4" Diameter casters.
- Locks provided on front set.



➤ **Salad Top**

- Stainless steel insulated id.
- Top includes 1/6 size polycarbonate food pans, (9) pans.
- Pan divider bars included for varying size pan configurations.
- Removable sanitary polyethylene cutting board included.

➤ **Shelving**

- (2) Plastic coated wire shelves.
- Set of Stainless- Steel shelf brackets.
- Easy remove for cleaning.
- Dimensions WxD: 22-1/4" x 17" (GN2/1) (565x432 mm).

➤ **Refrigeration**

- Temperature regulated by thermostatic control.
- Evaporative pan.
- Evaporator coil coated with anti-corrosion material 100% polyester.
- Forced air refrigeration system.
- **Refrigeration capacity:**
 IRT-UC27PMT - 1512 Btu/h(14°F)/ 443 W(-10°C).
 IUC-UC36PMT - 1512 Btu/h(14°F)/ 443 W(-10°C).
 IUC-UC48PMT - 1512 Btu/h(14°F)/ 443 W(-10°C).
 IUC-UC60PMT -1512 Btu/h (14°F) / 443 W(-10°C).
 IUC-UC72PMT -2120 Btu/h (14°F) / 621W(-10°C).

OPTIONAL FEATURES

- ✓ Drawer kit, compatible with: 12"x20" pans (GN1/1) (pans not included).
- ✓ Electrical connection is 230 V / 1 ph / 50 Hz (Plug type varies).
- ✓ Single overshef kit.
- ✓ Double overshef kit.
- ✓ Flat id.
- ✓ Set of 2" diameter casters, with lock provided on front set.

➤ **Electrical**

- Cord and NEMA 5-P plug,
- Electrical connection is 115V / 1ph / 60 Hz.
- 15 AMP breakers required.



➤ **ETL Listed to UL471 Standard and Sanitation classified to NSF7.**

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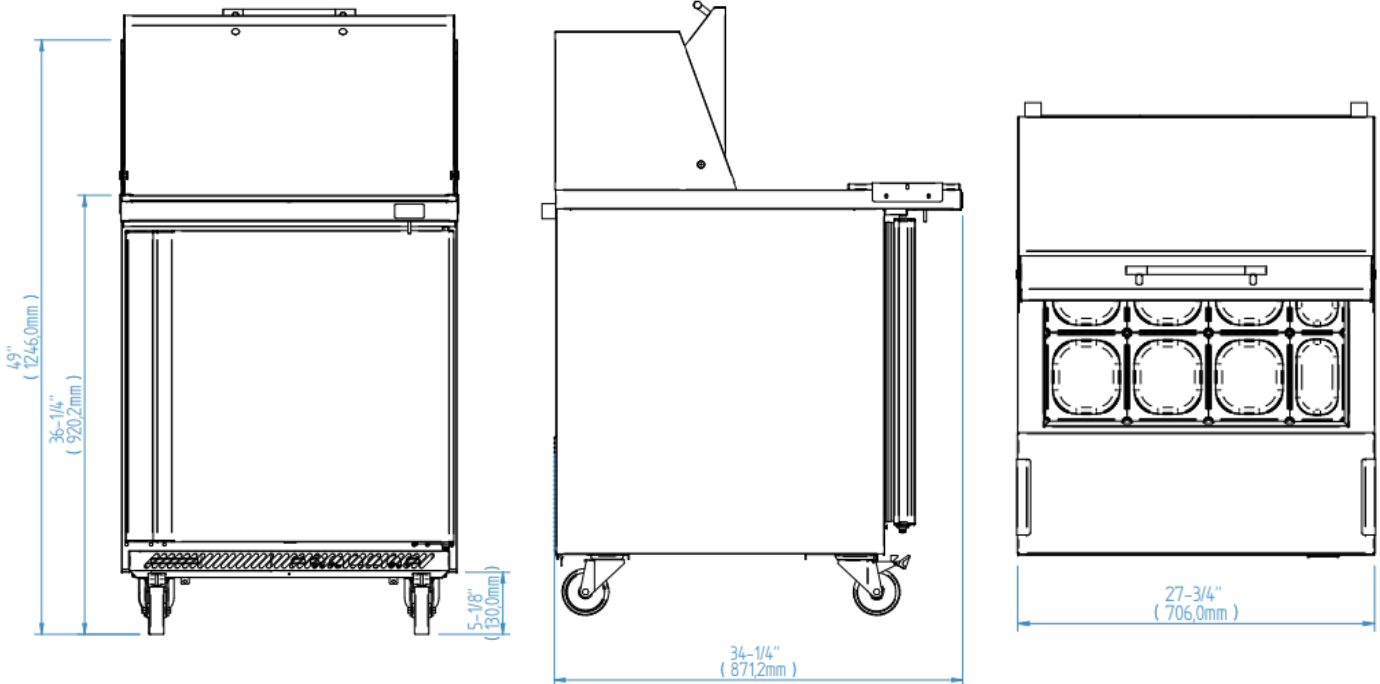
Model	Dimensions (inches) (mm)			Doors	Shelves	Ref.	Ref. Weight (Lbs.) (gr.)	Temperature Range (°F) (°C)	Cond. Unit (H.P)	Capacity (Cu.Ft.) (L)	Case Amps 115V	Net weight (Lbs.) (Kg.)
	W	D	H									
IRT-UC27PMT	27-3/4 (704)	35-1/4 (895)	49 (1246)	1	2	R290	0,15 (70)	35 °F / 41 °F (0°C/+6°C)	1/4	8 (200)	3,53	310 (140)
IRT-UC36PMT	36-1/2 (927)	35-1/4 (895)	49 (1246)	2	4	R290	0,22 (100)	35 °F / 41 °F (0°C/+6°C)	1/4	14 (380)	3,53	410 (186)
IRT-UC48PMT	48-1/2 (1231)	35-1/4 (895)	49 (1246)	2	4	R290	0,22 (100)	35 °F / 41 °F (0°C/+6°C)	1/4	14 (380)	3,53	410 (186)
IRT-UC60PMT	60-1/2 (1537)	34-3/4 (882)	49 (1246)	2	4	R290	0,24 (110)	35 °F / 41 °F (0°C/+6°C)	1/4	17 (480)	3,53	500 (227)
IRT-UC72PMT	72-5/8 (1837)	34-3/4 (882)	49 (1246)	3	6	R290	0,24 (110)	35 °F / 41 °F (0°C/+6°C)	1/4	21 (590)	4,76	530 (240)

PLAN VIEW

ELEVATION

RIGHT VIEW

PLANT VIEW



IRT-UC27PMT

Review:01 Date: 02/06/2024 IRT-UC_PMT

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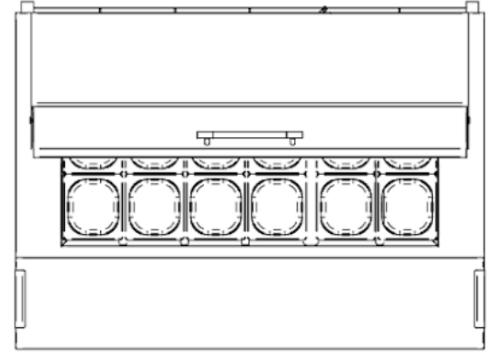
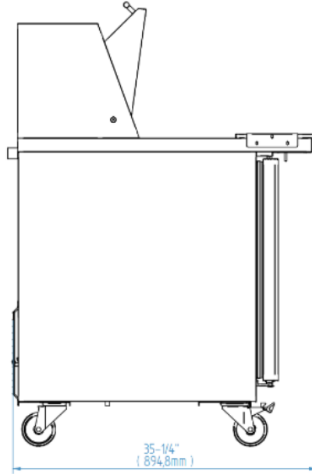
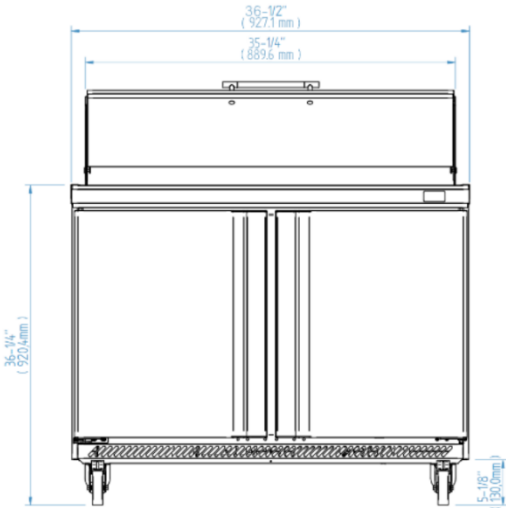
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ELEVATION

RIGHT VIEW

PLAN VIEW

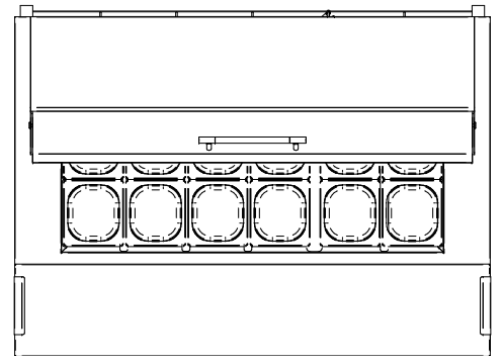
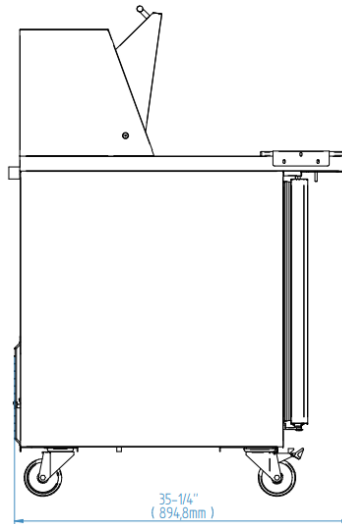
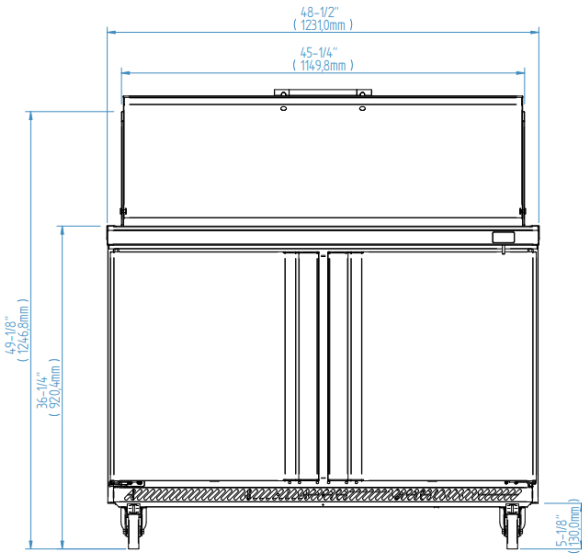


IRT-UC36PMT

ELEVATION

RIGHT VIEW

PLANT VIEW



IRT-UC48PMT

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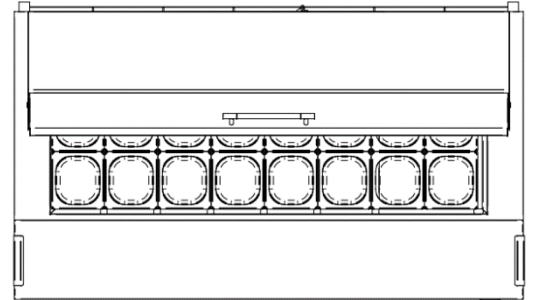
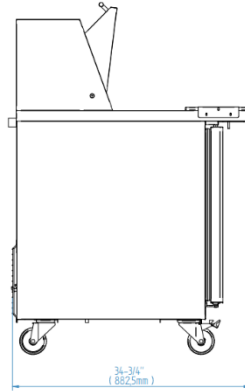
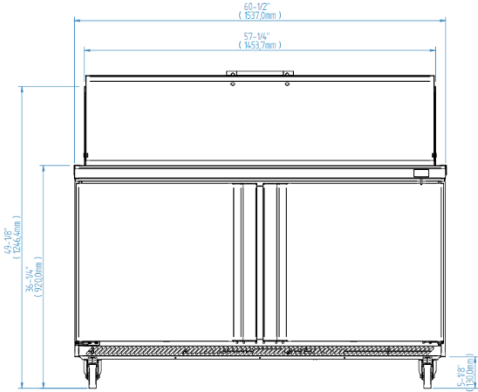
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ELEVATION

RIGHT VIEW

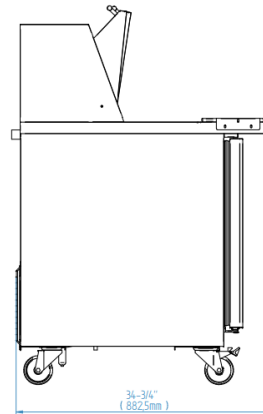
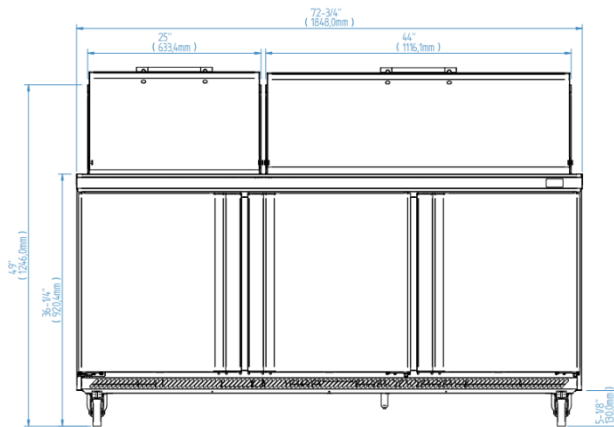
PLANT VIEW



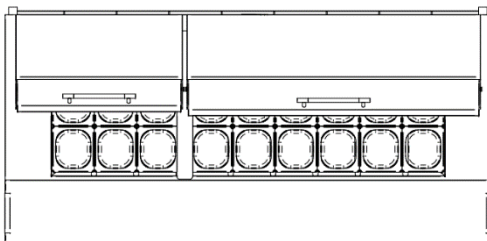
IRT-UC60PMT

ELEVATION

RIGHT VIEW



PLANT VIEW



IRT-UC72PMT